

## Jer-Bear's Version of the Donald Trump's Mar-a-Lago Turkey Burger

This quantity of ingredients serves 2-3 people.

### Ingredients:

- 1 pound freshly ground skinless turkey breast meat only
- 1 Granny Smith apple peeled and finely diced
- 1 stalk of celery also finely diced
- 2 green onions thinly sliced (just a bit of the green portion)
- ½ fresh lemon; juice and grated zest
- 2 tablespoons pureed mango Major Grey Chutney
- 1 teaspoon Tabasco hot sauce
- 2 teaspoons canola oil
- 1 teaspoon ground sea salt
- 1 teaspoon freshly ground pepper

### Preparation:

Sauté the green onions, celery and diced apple in canola oil until tender & cool  
Place ground turkey meat with all ingredients in mixing bowl  
Refrigerate for minimum two hours to macerate flavours  
Shape into 4 ounce burgers and keep refrigerated until grill is ready  
Place on pre-heated lightly oiled grill for approximately 2-3 minutes per side until meat is cooked through. Let cooked meat stand for a couple of minutes  
serve on grilled whole wheat bun with Anjou Pear Chutney (recipe below)

### Anjou Pear Chutney:

- 1 Anjou pear peeled and finely diced
- ½ teaspoon of ground cinnamon
- 1 teaspoon ground sea salt
- 1 cup Major Grey Chutney
- 2 tablespoons of dried currants or raisins

Toss dice pear with cinnamon and salt  
In pre-heated oven of 350 degrees bake on parchment paper covered sheet for 10 minutes  
Cool and mix with Major Grey Chutney and currants or raisins  
Spoon on turkey burger and enjoy